



DOMAINES SCHLUMBERGER
depuis 1810

RIESLING LES PRINCES ABBES 2021



TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **12,75°**
- Acidity : **5,32 grs/l**

- Residual sugar : **0,47 grs/l**
- Appellation : **AOC ALSACE**

HISTORY

The Riesling is the noblest and finest grape variety of Alsace. Introduced in the 15th century from Rhineland, it is supposed to be in fact originating from the Orleans region. It is very different from its German homologue and from the many other Rieslings that are now appearing all over the world.

LOCATION

Our Riesling is planted essentially in the locality of Bollenberg and in the vines of Saering and Kessler, and also in the young vineyards of the Kitterlé.

WINE-MAKING

Slow pneumatic pressing, static racking. Fermentation in thermo-regulated tuns for one to four months. Matured on lees during six to eight months.

TASTING *Technical sheet by M. Pascal Leonetti « Best Sommelier of France 2006 » September 2022*

The robe is lemon yellow with green reflections, of good intensity. The disc is shiny, limpid and transparent. The wine presents youth.

The nose is frank, pleasant, of good intensity. We smell a dominant scent of citrus fruits, lemon, white flowers and a fine underlying smoky touch. Aeration amplifies these odors and reveals lemon zest, fine vegetal, lemongrass and a pronounced mineral register of gas. The excellent quality of the raw material exalts a distinguished profile, marked by the terroir. At this stage of evolution, it is remarkable.

The attack on the palate is slender, the alcohol support balanced. We evolve on a sharp medium, marked by pearling. We find the range of aromas of the nose, focused on citrus fruits, lemon zest, lemon, fine vegetal, lemongrass, white flowers and always, implicitly, this smoky mineral register. We feel a hint of bitterness. The finish has a good length, 7-8 caudalies, as well as a frank vivacity and a fine persistent bitterness. The balance is tense, incisive. The range of noble, racy aromas marks a beautiful mineral definition.

SERVING

To be offered, at the table, on a terrine of red mullet fillets and candied tomatoes with lemon basil jelly, a smoked trout cheesecake, pan-fried langoustines with citrus fruits or a goat's milk cheese, Charolais type... Serving temperature: 12°C.

